



Breakfast Menu



Serving contemporary alpine fare and the season's signature dishes & drinks

Bottomless Bennies

Unlimited servings of any Benedict and country potatoes with a glass of fresh pressed orange juice

Smoked Salmon & Pickled Red Onion | Prosciutto Cotto Rosemary Ham & Fried Sage| Avocado, Tomato Jam & Roasted Spiced Seeds
Served with hollandaise and country potatoes– 28

Nita Lake Breakfast

Two eggs any style, smoked bacon, sausage, breakfast potatoes, toast and jam- 24

Spa Breakfast

Poached eggs, muesli crisps, green chickpea hummus, sautéed kale and tomatoes - 24 v

Vegan Sausage & Tofu Scramble

Tofu 'scrambled eggs', modern meat sausage, mushroom, kale, red onion, potato hash- 24 VE

Truffled Mushroom & Brussel Sprout Hash

Poached eggs on crispy brussels sprouts, king trumpet mushrooms, roasted yams, caramelized onions, fingerling potatoes and Golden Ears cheese curds topped with truffled hollandaise - 26 v

Blueberry Pancakes

Maple syrup, blueberry compote and whipped cream- 19 v

Caramelized Banana and Nutella French Toast

Coconut whip and maple syrup- 21 v

SIDES

Housemade granola with milk- 11 v

Wholegrain oatmeal

with brown sugar and apple butter – 11 VE GF

Granola Parfait

housemade granola, Greek yogurt, blueberry compote, toasted almonds, fresh berries - 14 v

Fresh Fruit Salad – 9 VE

One egg any style – 3 GF

Breakfast potatoes – 3 GF

Bacon- 4 GF

Country sausage – 4

Smoked salmon – 4 GF

Croissant, Scone or Pain au Chocolat- 4 each

Selection of Toast

white, sourdough, whole wheat or multigrain
served with jam, marmalade, honey - 4

DRINKS

Tea or freshly brewed coffee - 4

Specialty coffee

Mocha, Latte, Cappucino, Americano - 4.50

Espresso - 3.50

Fresh Pressed Juice

Orange, Grapefruit - 8.50

Juice

Apple, Orange, Grapefruit - 6

Breakfast Mimosa

Fresh Squeezed Orange or
Grapefruit - 13.50

Bailey's Coffee

Single - 8 | Double - 10

Rise & Shine Caesar

Bacon Fat Washed Titos Vodka, Clamato Juice, salt & pepper, onion powder, tabasco, HP sauce, celery- 16

Gluten free options/modifications can be made to most existing dishes

VE = Vegan

V = Vegetarian

GF = Gluten Free

Nita Lake Lodge

WINTER
DEN

Whistler Creekside



CHILDRENS BREAKFAST MENU

for children 12 and under

KIDS FAVOURITES

Pancakes with crispy bacon

Served with maple syrup and whipped cream-9

Scrambled eggs

Served with country potatoes and crispy bacon-9

All kids favourites are served with a glass of milk or hot chocolate

SIDE DISHES

Granola parfait v GF

Marinated berry compote, granola, greek yogurt- 7

Breakfast extras

one egg any style - 9 | country potatoes GF - 3 | country sausage- 4
smoked salmon GF - 4 | half avocado VE GF - 3 | hollandaise GF - 2

Housemade pastries

croissant- 4 | scone-4 | pain au chocolat-4

Drinks

Milk: chocolate or regular- 3.5

Fresh pressed juice: orange, grapefruit- 8.50

Juice: apple, orange, grapefruit- 6

hot chocolate- 4

TO EAT

après pricing from 2:00 - 4:00 pm

ROASTED TOMATO SOUP

Vg GF

pumpkin seed pesto, baguette

APRÈS
PRICE
8/11

REGULAR
PRICE
10/13

ROASTED OLIVES

Vg GF

herbs, olives, chili

6

10

CHICKEN WINGS with ranch dip

GF

choose salt and pepper/hot/bbq/ginger soy

14

19

NITA NACHOS

V GF

corn chips, Monterey Jack and cheddar cheese, jalapeños, olives, tomatoes, scallions, blackbeans, housemade guacamole, housemade tomato salsa, sour cream, cilantro *ask to make your nachos vegan

24

28

SEARED "HAIDACORE" TUNA

GF

local albacore tuna, citrus & frisée salad, radish, scallions, serrano chilies, sweet soy, taro crisps

17

22

THE PRAWN COCKTAIL

GF

smashed avocado, tomato jam, pumpkin seeds, fresh horseradish, lime

17

22

CHARCUTERIE & CHEESE

Little Qualicum Topsy Jill, Natural Pastures Aged Farmhouse Cheddar, Golden Ears Cheesecrafters Brie
Okanagan cherry chorizo, Juniper Lonza, Wild Boar & Brandy Pâté
- served with house pickles, chutneys and flatbreads

26

38

CURE SALAD

V GF

baby kale, field greens, cucumber, cherry tomatoes, spiced yams, Golden Ears feta cheese, pumpkin seeds, dried cranberries, honey mustard dressing

15

19

CEASAR SALAD

romaine hearts, bacon crumb, parmesan croutons, Grana Padano, roasted garlic dressing, charred lemon

15

19

SALAD PROTEINS

+ HALLOUMI 9

+ PEI HANGER STEAK 12

+ ROSSDOWN CHICKEN BREAST 8

+ MODERN MEATBALLS IN SPICY TOMATO FONDUE 9

+ SEARED ALBACORE TUNA 11

+ KUTERRA SALMON 11

SMASHED BACON CHEESEBURGER

bacon, smashed patty, shredded iceberg lettuce, tomato, pickles, secret sauce, American cheese

*DOUBLE DOWN with an extra patty +5

20

26

KUTERRA SALMON BURGER

Oceanwise salmon filet, crispy oyster mushrooms, pickled red onion & cucumbers, arugula, iceberg lettuce, tartar sauce

22

28

TOMATO BURRATA FLATBREAD

V

roasted tomatoes, burrata, fresh basil

18

26

TRUFFLED MUSHROOM & PEAR PIZZA

V

truffled alfredo, roasted mushrooms, pickled pear, gruyère, truffled honey, crispy sage

20

26

PICKLE FRIED CHICKEN

jalapeño verde sauce, bread & butter pickles, charred broccolini, herbed fingerlings

28

34

TO DRINK

CURE LOUNGE
& PATIO

HOUSE WHITE WINE

APRÈS
PRICE

8

REGULAR
PRICE

12

HOUSE RED WINE

8

14

DRAFT BEER (SLEEVE)

6

8.5

DRAFT BEER (PITCHER)

16

20.5

CANNED BEER

-

7.5/8.5

ask your server about featured craft canned beer for \$6 during apres

Vg

= VEGAN

V

= VEGETARIAN

GF

= GLUTEN FREE

Please inform your server of any allergies or dietary restrictions. Groups of six or more may be subject to an 18% auto gratuity.